

Full Omakase course 18,700

3 Small appetizers, 3 kinds of sashimi, 10 kinds of sushi, rolled sushi, red miso soup, fruits

Special Selected course 22,000

3 Small appetizers, 5 kinds of sashimi, 10 kinds of sushi, rolled sushi, red miso soup, fruits

Chef's Premium course 26,400

(limited menu by 3 day prior pre-order booking)

Amuse bouche, seasonal appetizers plate, chef's choice of sashimi platter,
seasonal seafood dish, japanese beef dish, selected 7 kinds of sushi, rolled sushi, red miso soup, fruits

Sushi a la carte

Tuna	1,320	Scallop	990
Medium marbled tuna	2,420	Red clam	1,870
Marbled tuna	2,860	Surf clam	880
Tiger prawn	2,750	Pen shell	880
Peony Shrimp	2,200	Whelk	2,420
Gizzard shad	770	Kobashira clam	1,100
Horse mackerel	770	Salmon roe	1,650
Mackerel	770	Sea urchin	3,960
Halfbeak	880	Conger eel	880
Flounder	990	Squid	880
Striped jack	1,100	Octopus	880
Salmon	660	(v) Leek	440
Red bream - kinmedai	1,320	Egg	440

Roll	Cut roll	Hand roll	Roll	Cut roll	Hand roll
(v) Pickled radish	770	550	Conger eel and cucumber	1,650	990
(v) Plum and shiso herb	770	550	Tuna	1,870	1,100
(v) Dried gourd shavings	770	550	Marbled tuna	3,850	2,640
(v) Wasabi pickled yam	770	550	Tuna & leek	3,850	2,640
(v) Cucumber	770	550	Tuna & picked radish	3,850	2,640

Soup	Dessert
Miso soup	Assorted fruits
550	1,650

(V) vegetarian
To greater ensure the quality of your dining experience, please let us know if you have any food allergies or restrictions.
The price listed (tax included) are subject to a 15% service charge.